



NATIONAL ARTS CENTRE
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NATIONAL ARTS CENTRE WEDDING PACKAGE



Cocktail Reception

Host bar for one hour

Alcoholic and non-alcoholic punch

House Wine with Dinner (2-glasses per person)

True Bliss Menu

*All main courses are served with fresh seasonal vegetables
and roasted potatoes or rice*

Please select a salad or soup, main course and dessert

Salad of Seasonal Greens Tossed with a Light Olive Oil Dressing

or

*Canadian Feta, Kalamata Olives, Green Pepper, Onion, Tomato and
Cucumber Tossed with an Oregano-Olive oil Vinaigrette*

or

Tomato Bisque with Fresh Basil

or

Cream of Watercress and Green Apple Soup

Wedding package cont'd – Dinner menus

Ricotta and Asiago Cheese Tortelloni tossed with Roasted Red Pepper, Spinach, Garlic and Parmesan Cheese in a Smoky Tomato Sauce \$72.00

or

Oven-Baked Breast of Chicken with Tarragon Sauce \$78.00

or

*Cornish Hen Stuffed with Saskatchewan Wild Rice
with a Northern Alberta Wild Cranberry Glaze \$82.00*

or

Pacific Salmon with Marbled Red Pepper & Saffron Sauce \$79.00

or

Roast Tenderloin of Alberta Beef with Madeira Sauce \$88.00

Mandarin Mousse in a Chocolate Tartelette

or

British Columbia Raspberry Sherbet in a Tulip Shaped Pastry

or

Tangy Lemon Tart with Soft Caramel

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Midnight Buffet

Cocktail Sandwiches on White and Brown Bread

Assorted Fillings: Ham, Egg, Tuna & Chicken (3 pieces per person)

Assorted French Pastries (1 piece per person)

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

Please add applicable sales tax and gratuities
(updated August 2006)